**Home-made pasta**

Has a lightness and delicacy that shop-bought pasta cannot match.

Not easy to make pasta by hand, luckily good machines speed up the task.

*Recipe:*

*Makes about 350 g pasta, enough for 4 people as a first course or 3 as a main course.*

*200 g approximately, plain white flour (preferably Italian 00), semolina for dusting , 2 eggs*

*Put most of the flour on the work surface and make a well in the centre. Place the rest of the flour to one side. Break the eggs into the well. Beat them lightly with a fork for about 1 minute, then draw the flour in gradually from the inner wall of the well. I do this with two fingers because I find that gives me more control. When the eggs are no longer runny draw in enough flour to enable you to knead the dough. At this stage you might have to add the flour you set aside, and even a little more from the bag which you should keep at hand. You should add enough flour so that the dough is no longer sticky. (It is not possible to give the exact amount of flour needed because it depends on the absorption capacity of the eggs and humidity of the kitchen.*

*Knead the dough. Wrap the dough in cling film and leave it to rest for a least 30 minutes, though you can leave it up to 3 hours, or even overnight.*

*To cook: 1 litre water for every 100 grams and 1½ tablespoons of salt per 4 litres. This may seem salty but most of the salt is thrown away with the water. Slide all pasta into the boiling water, stir with a wooden fork or spoon to separate, and cover pan so that water returns to the boil ASAP.*

*Pasta is ready when al dente – offers some resistance to the bite.*

*It is important to drain the pasta properly. Tip the pasta in to a colander, give a2 sharp shakes and immediately turn the pasta into a heated bowl or dish with sauce.*